2027

Buffet Breakfast Menu

30 guest minimum. $10/person surcharge for groups of less than 30.

Breakfast selections:

ZOO CONTINENTAL

Fresh baked scones, fruit Danish and croissants **V**
Individual assorted yogurt cups with honey roasted granola **V**
Seasonal fresh fruit arrangement **GF DF V VE**

$23/person

THE RAINFOREST

Fresh baked scones, fruit Danish and croissants **V**
Scrambled eggs **GF DF V**
Crispy bacon **GF DF**
Spolumbo's pork sausage **GF DF**
Poplar Bluff potatoes with caramelized onions and herbs **DF V**
Seasonal fresh fruit arrangement **GF DF V VE**

$27/person

MORNING GLORY

Fresh baked scones, fruit Danish and croissants **V**
Buttermilk pancakes with Chantilly cream, field berry compôte and maple syrup,
Add on: whipped butter **V**
Individual assorted yogurt cups with honey roasted granola **V**
Scrambled eggs **GF DF V**
Crispy bacon, *Spolumbo's* pork sausage **GF DF**
Poplar Bluff potatoes with caramelized onions and herbs **DF V**
Seasonal fresh fruit arrangement **GF DF V VE**

$30/person

Upgrades:

ADD EGGS BENEDICT

With back bacon

+$7/person

FLORENTINE EGGS BENEDICT **V**

With sautéed spinach

+$6/person

ADD CHEF-ATTENDED OMELETTE BAR

With smoked ham, peppers, onions, tomatoes, mushrooms and cheese **GF**

+$9 /person

ADD VEGAN SAUSAGE **GF DF V VE**

+$5/person

SUBSTITUTE TURKEY BACON **GF DF**

+$3/person

ADD IN-HOUSE CHEESE BUN **V**

+$3/person

All Buffet Breakfasts include CAFFÈ MONTE coffee, assorted fruit juices and assorted teas.

V = Vegetarian **VE** = Vegan **GF** = Gluten-Friendly **DF** = Dairy-Friendly **OW** = Ocean Wise™

Seafood items are certified Ocean Wise sustainable choices

The Wilder Institute's Calgary Zoo is proud to be Level 2 LEAF certified for sustainable food service

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Private Brunch Menu

50 guest minimum. $10/person surcharge for groups of less than 50.

Included with this menu:

Fresh baked scones, fruit Danish and croissants **V**

Buttermilk pancakes with chantilly cream, field berry compôte and maple syrup **V**

Scrambled eggs **GF DF V**

Crispy bacon and *Spolumbo's* pork sausage **GF DF**

Poplar Bluff potatoes with caramelized onions and herbs **DF V**

Artisan tangled greens with assorted vinaigrettes **GF V**

Hearts of romaine salad, lemon garlic croutons, parmesan cheese and bacon bits

Chef fresh seasonal salad **V**

Artisan antipasto platter **GF**

Chef choice of alternate entrée

Variety of cakes and pastries **V**

Fresh seasonal fruit arrangement **GF DF V VE**

Variety of fruit juices

CAFFÈ MONTE coffee and assorted teas

Plus choose from these chef carved stations:

SLOW ROASTED AAA ALBERTA ANGUS BEEF

Slowly roasted baron of Alberta AAA beef, seasoned with our specialty dry rub and served with a caramelized shallot merlot jus and creamy horseradish aioli **GF DF**

$50/person

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF DF**

$48/person

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Themed Coffee Breaks

30 guest minimum. $5/person surcharge for groups of less than 30.

Themed Coffee Breaks are options to accompany lunch or breakfast events. Coffee and tea ordered on consumption.

BAKER'S DELIGHT V

Selection of whole fruit
(1 pc/person)

Variety of freshly baked scones, croissants and Danishes
(1.5 pc/person)

$11/person

FITNESS BREAK V

Selection of whole fruit

Chia seed pudding

House-made energy bars **GF**

$12/person

SUMMER BREEZE V

Fruit brochette

Soft serve sundaes with assorted toppings

$12/person

MEDITERRANEAN AFTERNOON V

Roasted red pepper hummus

Tomato bruschetta and tzatziki sauce

Oven baked garlic pita chips

$14/person

CARNIVAL V

Theater style popcorn

Cotton candy

Mini donuts

Twizzlers

$12/person

BISTRO BREAK

Charcuterie and cheese board

A selection of local and imported cured meats and cheeses, grainy mustard, pickles, and crackers

$14/person

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Plated Breakfast Menu

30 guest minimum. $10/person surcharge for groups of less than 30.
Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

Breakfast selections:

ZOO BENEDICT
Two poached free-range eggs with Canadian bacon on toasted English muffins, topped with hollandaise and served with *Poplar Bluff* potatoes and a fresh fruit brochette.

$28/person

SUNRISE BREAKFAST
Scrambled eggs, *Spolumbo's* pork sausage, *Poplar Bluff* potatoes with caramelized onions and herbs, and fruit brochette.

$26/person

SOUTHERN STYLE BREAKFAST BOWL
Chorizo sausage, *Poplar Bluff* potatoes, cheese, grilled vegetable, scrambled egg, salsa, sour cream.

$30/person

BANANA BREAD FRENCH TOAST
With crispy bacon, mascarpone cream, caramelized bananas, and toasted pecans.

$26/person

TRADITIONAL BRITISH BREAKFAST
Scrambled eggs, *Spolumbo's* pork sausage, hashbrown, crispy bacon ,baked beans, grilled tomato half, black pudding.

$32/person

All plated breakfasts include CAFFÈ MONTE coffee, assorted fruit juices and teas along with Overnight Chia Seed Pudding (GF, V), berry compôte and fresh berries (shared at the table, family style).

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